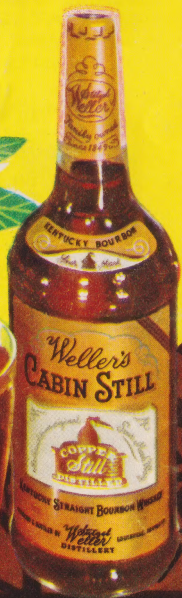


let's have a

# PATIO LUAU



CABIN  
COLLINS

# Let's have a **LUAU** *it's easy, it's fun!*



With a bit of imagination, plus a few props, you can glamorize and dramatize your next patio party to the admiration of all your friends. Simply make it a delightful LUAU instead of an ordinary cook-out.

The word LUAU (loo-ah-oo) means a native feast. It is associated with Hawaii, our fiftieth state, which is celebrated for its food, entertainment, and gracious relaxation—all of which has popularized the LUAU on the Mainland.

The LUAU can be as simple or as elegant as you wish. It may be a “main dish” affair with appetizers or it may consist of an elaborate full-course menu. In these pages we hope you will find inspiration for making a choice.



## Invitations

If yours is a spur-of-the-moment get-together, tell your friends to wear ducks or shorts and to drop in sans shoes. For a planned-ahead affair, you might decorate your invitations with sketches or cut-outs of flowers, shells, coconuts, pineapples, etc., or clip on a small 50 star flag from the five and dime store. Sprinkle Hawaiian words throughout. (See vocabulary list.) Have the KANES (kah-nays) — men — dress as beachcombers; the WAHINES (vah-hee-nays)—women—as hula sirens. Sarongs, flower leis, grass skirts, straw beach hats, aloha shirts, and tattered pants all lend picturesque flavor to the more ambitious party.



## Decorations

“Atmosphere” is a prime requisite. This can easily be accomplished by an abundance of greenery including ferns, palms, philodendrons or similar potted plants, combined with a profusion of fresh flowers and fruits. Provide guests with paper leis, or make them from flower heads, out of your garden, strung on stout thread.

If you feel “in the chips”, buy vanda orchids or gardenias. Spread fern, banana or other large leaves on your table, or use straw mats, fish netting or tapa cloth—even the paper variety. Wooden bowls and platters are attractive food containers, especially when banked with fruit or flowers. Palm fronds make beautiful decorations.







## Entertainment

Put some Hawaiian platters on the record player or dig out that old ukulele. Have some contests—for the best quartet, hula dance, or costume. Award appropriate prizes. In any event, keep it gay, as the spirit of the Luau is relaxed good fellowship.



## The Menu

*The Drinks*—Greet your guests with a Cabin Collins or other refreshment selected from the fine recipes in our “Spirit of the Luau” section. Punches are excellent for large parties where guests can serve themselves and the host is free to enjoy the party. Luau punches may be served in any liquid-tight container from a wooden, glass or pottery bowl to a half keg or antique butter tub. The ingredients may be just as varied. You might serve a fruit or tea-based punch or “be different” and serve a bowl of Cabin Collins! Just be sure there’s a big chunk of ice in your container.



*Food* — To simple fare you can give the epicure’s touch by adding exotic spices to marinades for your favorite steaks, chops, chicken, ribs, or hamburgers. Soya sauce is an excellent marinade for meats but omit or go light on salt. Add a crisp salad or some finger vegetables and you are set for an informal Luau. For a “groaning board” feast you might go all the way from smoked oysters or shrimp to baked fish, curried rice, to beef teriyaki or barbecued pork. The traditional Luau calls for pit-roasted pig. But who has a pit and who has the heart to roast a pig!



## Spirit of the Luau

A drink is only as good as its basic ingredients. For this reason, in your party recipes we recommend Weller’s Cabin Still, a premium quality whiskey, known as “The Bourbon Man’s Bourbon”. Your guests will like it. Unless otherwise specified, the quantities listed in these recipes are for single drinks. Multiply these by the number of drinks you plan to serve.



When mixing drinks, follow the directions carefully. Only when serving may your imagination have full sway. For instance, at your Luau, it might be fun to sip highballs from coconut shells or other unique containers instead of the conventional glass. Just be sure your ingredients and the capacity of your containers are right.

## Cabin Collins

In a 12 oz. glass, dissolve a heaping teaspoon of extra fine granulated sugar in the fresh juice of  $\frac{1}{2}$  lime and  $\frac{1}{2}$  lemon; add ice cubes, then 1 jigger of Weller's Cabin Still. Fill glass with club soda.





*(Pictures on Back Cover)*



### The Aloha (Highball)

Say Aloha (welcome) to your guests with this one:

Place 3 or 4 ice cubes in a 12-oz. glass; add 1½ jiggers Weller's Cabin Still. Fill glass with sparkling water. Sip and dream of the islands.

### Hula Punch (90 4-oz. servings)



Place a large block of ice in punch bowl. Pour in 12 oz. lemon, 48 oz. orange, and 36 oz. pineapple juice (preferably fresh). Then add 4 bottles ginger ale and 3 quarts Weller's Cabin Still Bourbon. If more sweetness is desired, add simple syrup to taste. Float fruit slices on top.

### Simple Syrup

Boil together ½ cup of sugar and 1 cup of water. Cool. This is merely a sweetening agent that may be made in advance and refrigerated indefinitely for use in drinks that call for sugar. It is particularly useful in cold drinks as the sugar is pre-dissolved.



### Surfboard Sour (Whisky Sour)

Place 1 part simple syrup, 2 parts fresh lemon (or lime) juice and 8 parts Weller's Cabin Still Bourbon in a container with cracked ice. Shake well; serve in sour glasses.

### Diamond Head Punch (45 servings)



Peel, core, slice and crush 3 ripe pineapples; cover with 1 pound powdered sugar, place in a large punch bowl and let stand 1 hour. (Canned crushed pineapple may be substituted, in which case omit powdered sugar.) Add ½ pint each of lemon juice, cognac, Jamaican rum; 4 ounces each of Maraschino and Curacao. Stir well, cover and let stand several hours to ripen. When ready to serve, pour in 2 quarts Weller's Cabin Still Bourbon, mix thoroughly, and place large block of ice in punch bowl.

### Honi Honi Cocktail (Hawaiian for Kiss)



Place fine ice in a shaker; add 1 teaspoon each of honey and fresh cream and 1 jigger Weller's Cabin Still Bourbon. Shake vigorously and strain into chilled cocktail glass.

## Palms Mist (Cocktail)



Fill an Old Fashioned or Snifter glass with finely cracked ice; pour in 1½ oz. Weller's Cabin Still. Twist a sliver of lemon peel over the drink to extract the lemon oil and drop the peel into the glass. A dash of bitters may be added if desired.

## Honey Buttered Bourbon (Hot Drink)



Here's a good one for a cool, rainy evening. Make a 50-50 blend of honey and creamery butter; pre-heat mugs with boiling water; place 2 or 3 teaspoons of the honey-butter in each hot mug; add 1½ oz. (or 1 jigger) of Weller's Cabin Still; fill mugs with hot water.

## Pali Punch (30 4-oz. servings)



Dissolve 2 cups of sugar in 1 cup each pineapple juice and guava juice or jelly; add ½ cup each lime juice and brandy. Add 1 quart Weller's Cabin Still Bourbon. Pour over large block of ice in punch bowl; just before serving, add 1 quart soda water.



## PATIO LUAU

(Pictures on Page 7)

Hibachi Seafoods

Herb Dip

Radish Flowers and Carrot Curls

Sesame Crackers

Steak Teriyaki

Curried Potatoes

Fresh Spinach Salad

Rosemary Buttered Bread

Tahitian Fruit Bowl

## Hibachi Seafoods



Make a marinade of ½ cup soy sauce and 1 tablespoon of chopped candied ginger, or fresh powdered ginger. Select finger-sized sea foods such as shrimp, oysters, scallops, clams, sardines, or cubed lobster meat and marinate in sauce for several hours. Skewer on bamboo picks or toothpicks and let your guests grill on the hibachi while you pass the drinks.





## Herb Dip

*1 quart sour cream*                      *¼ cup finely chopped parsley*  
*3 tablespoons mayonnaise*           *¼ teaspoon tarragon or thyme*  
*1 clove finely chopped garlic*       *Salt to taste—about 1 teaspoon*

Blend sour cream and mayonnaise with the other seasonings; sprinkle a bit of paprika over top for color, and serve with sesame crackers.



## Steak Teriyaki

*2" sirloin steak*                      *½ cup sherry*  
*¾ cup soy sauce*                      *1½ cups water*  
*½ cup brown sugar*                *3 cloves garlic, crushed*  
*1 teaspoon ground ginger or chopped candied ginger*

Combine seasonings in glass or porcelain pan (not aluminum) and marinate steak in mixture at least 24 hours, turning meat occasionally. Trim off excess fat and score edges of steak; place on hot grill and sear both sides 2 to 3 minutes; then grill at medium heat 3" from briquets 10 minutes each side for rare, 13 for well done. Baste occasionally with marinade. Cut into strips. Allow ½ pound of steak per serving.



## Curried Potatoes

*8 potatoes*                                *4 tablespoons finely chopped*  
*6 tablespoons butter*                *onion*  
*2 teaspoons flour*                      *2 teaspoons salt*  
*2 cups heavy cream*                *2 teaspoons black pepper*  
*1 tablespoon curry powder*

Boil potatoes and cube. Brown flour in 4 tablespoons of butter; stir to smooth flour. Slowly add cream; cook until sauce bubbles and thickens, stirring constantly. Add onion, curry, salt, and pepper. Taste and correct seasoning if more salt or curry desired; mix well. Combine potatoes and sauce and pour into 2 quart lightly buttered baking dish. Dot remaining butter on top. Bake until top is browned, about 45 minutes. Serves 8.



## Fresh Spinach Salad

*1 pound fresh spinach*                *2 fresh tomatoes*  
*½ pound fresh mushrooms*        *3 green onions, sliced*  
*2 hard boiled eggs*                    *½ cup garlic dressing*

Wash spinach thoroughly; drain; cut into small pieces. Clean and slice mushrooms and young, green onions. Combine spinach, mushrooms and onions with garlic dressing. Cover and let marinate in refrigerator several hours. Before serving, cut eggs





and tomatoes into wedges. Lace half of them into the salad and decorate top with remaining wedges. For garlic dressing, add minced garlic pod to any basic French dressing or use commercial dressing.



### Rosemary Buttered Bread

*1 stick butter*                      *Chopped parsley*  
*1 tablespoon rosemary*        *Chopped green onion*  
*Loaf of French or Italian bread*

Cream butter with rosemary. Cut thick slices of bread and spread with butter mixture. Sprinkle chopped parsley and onion on each slice; place in broiler until edges brown, or wrap in foil and bake on grill.

### Tahitian Fruit Bowl

Choose assorted fruits such as pineapples, oranges, peaches, bananas, pears, canned papaya, or mango, etc., and arrange slices in bowl; sprinkle with sugar and lime juice, then with grated coconut. Add green or red maraschino cherries for color.



## MAINLANDER LUAU

*(Pictures on Pages 10 and 11)*

**Smoked Oysters**

**Avocado Dip**

**Mushrooms Vinaigrette**

**Potato Crackers**

**Relish Tray**

**Baked Ham with Bourbon**

**South Seas Casserole**

**Artichoke Salad**

**Poppy Seed Rolls**

**Jasmine Tea**

**Tahitian Ice Cream**

### Smoked Oysters

*Oysters*                      *Bacon strips, partially*  
*Soya sauce*                *cooked—optional*

If canned oysters are used, drain; then marinate in soya sauce, thread on skewers or wire and grill until edges of oysters curl. A variation is to wrap partially cooked bacon strips around oysters before grilling—which must be done quickly. Have guests grill-their-own on the hibachi.









## Avocado Dip



- |                                 |                                     |
|---------------------------------|-------------------------------------|
| <i>1 avocado</i>                | <i>1 or 2 pods crushed garlic</i>   |
| <i>1½ teaspoons lemon juice</i> | <i>(1 tsp. full)</i>                |
| <i>½ teaspoon salt</i>          | <i>1 8-oz. package cream cheese</i> |

Peel and pit avocado; press through coarse sieve. Sprinkle with lemon juice immediately, then mix well with other ingredients. Cover and chill until serving time. Avocado darkens if left uncovered for long time. Serve with potato crackers.

## Mushrooms Vinaigrette

- |                                      |                                |
|--------------------------------------|--------------------------------|
| <i>4 4-oz. cans button mushrooms</i> | <i>1 pimento, chopped</i>      |
| <i>1½ cups French dressing</i>       | <i>1 green pepper, chopped</i> |
| <i>1 garlic clove, minced</i>        | <i>1 onion, sliced</i>         |

Drain mushrooms; combine other ingredients and add to mushrooms. Let stand over night to marinate. Serve as hors d'oeuvres. Bright colored picks are handy. About 10 servings.

## Baked Ham with Bourbon



- |                                |   |
|--------------------------------|---|
| <i>1 12 to 15-lb. ham</i>      | <i>½ cup Weller's Cabin Still Bourbon</i> |
| <i>1 can crushed pineapple</i> |   |
| <i>1 can pineapple chunks</i>  | <i>2 teaspoons prepared mustard</i>       |
| <i>½ cup brown sugar</i>       | <i>Maraschino cherries</i>                |
| <i>Whole cloves</i>            | <i>1 quart ginger ale</i>                 |

Preferably choose an aged country ham. Scrub and soak at least 24 hours in cold water. Change water 3 times. Place in roasting or other large pan with fresh water; add 1 quart ginger ale. Cover and simmer (don't boil) for 1 hour. Remove from pan. (If using commercial ham, follow directions on wrapper for baking.) Wrap ham loosely in heavy aluminum foil and place fat side up on rack in shallow pan. Before tightly sealing edges of foil, drain juice from crushed pineapple, combine with ¼ cup of Bourbon and pour over ham. Bake in moderate oven (325° F.) allowing 15 minutes per pound.

Remove from foil and carefully remove rind. Score fat into grooves ½" deep and 1" apart to form diamonds. Stick clove in center diamond. Combine drained, crushed pineapple with ¼ cup Bourbon, brown sugar, and mustard. Fill grooves and cover fatty strips with mixture. Return ham to oven for 15 to 20 minutes; then place ham on platter and decorate with fruit lei as follows: Stick chunks of pineapple on colored picks; arrange ½" apart in oval shape to resemble lei. Place cherries between pineapple chunks to complete lei. (See photo.)



## South Seas Casserole



- |                         |                                  |
|-------------------------|----------------------------------|
| 8 firm bananas          | Juice of 1 lime or lemon         |
| 2 oranges, separated    | $\frac{1}{4}$ cup butter, melted |
| $\frac{1}{3}$ cup sugar | 2 jiggers Weller's Cabin Still   |

Peel and slice bananas lengthwise; place in buttered baking dish. Arrange orange sections over bananas; sprinkle with sugar and lime or lemon juice. Pour in melted butter. Bake 15 to 20 minutes. Remove from heat and pour Bourbon over fruit. For dramatic effect, this may be flamed.

## Artichoke Salad



- |  |  |
|--|--|
| 2 cans artichoke hearts                | $\frac{1}{4}$ cup dill pickle, chopped |
| 1 head cauliflower                     | 4 ripe olives, sliced                  |
| 1 head lettuce                         | 4 green stuffed olives, sliced         |
| 2 large tomatoes                       | 1 tablespoon minced tarragon           |
| 2 tablespoons chopped chives, or onion | French dressing                        |

Drain artichokes and chill. (If frozen ones used, cook according to directions and chill.) Clean vegetables; break cauliflower into florets, shred lettuce, dice tomatoes, etc. Combine chives or onion, chopped pickles and tarragon with dressing. Toss vegetables with dressing in large salad bowl, reserving part of the cauliflower florets, tomatoes and olives for decoration. Cover securely and chill. Makes 12 servings.

## Jasmine Tea



Rinse an earthenware teapot with boiling hot water to pre-heat. Use 1 teaspoon Jasmine tea for each cup, plus "one for the pot". Bring fresh, cold water to furious boil, pour over tea, cover pot, and steep 4 to 5 minutes. If not used immediately, strain into another pre-scalded earthenware pot. If you do not use Jasmine tea, you may simulate it by steeping a few gardenia or rose petals in the hot water with black tea. Serve hot.

## Tahitian Ice Cream

- |                                       |                               |
|---------------------------------------|-------------------------------|
| 1 quart vanilla ice cream             | $\frac{1}{4}$ cup guava jelly |
| $\frac{1}{4}$ cup pineapple marmalade | 1 cup Weller's Cabin Still    |



Make sauce by combining marmalade, jelly, and Bourbon. Let warm on grill, but do not cook. When ready to serve, place ice cream in serving dishes. Place warm sauce in chafing dish; set Bourbon aflame. Stir, and as flame subsides, ladle sauce over ice cream. Serves 8.







## MAI KAI LUAU

(Pictures on Page 14)

### Honey Glazed Ribs

Horseradish Sauce

Chutney Sauce

Sesame Baked Salmon

Curried Rice

Sweet Potato Casserole

Spiced Beet Salad

Poppy Seed Rolls

Iced Tea

Rainbow Coconut Balls

### Honey Glazed Ribs

2 lbs. spareribs, cut small  
1 cup honey

1 tablespoon curry powder  
Lemon juice

Have small ribs cut in finger-size pieces; parboil. Combine honey, curry powder and few drops of lemon juice; brush ribs both sides. Grill over medium heat until ribs are glazed and richly browned. Serve as hors d'oeuvres with hot, sweet, and sour dip sauces.

### Horseradish Sauce

½ pint sour cream  
3 tablespoons prepared  
horseradish

1 teaspoon prepared mustard  
½ teaspoon salt  
⅛ teaspoon Tobasco sauce

Combine ingredients; mix well. Makes 1 cup. Good dip for ribs or seafoods.

### Chutney Sweet-Sour Sauce

5 tablespoons chutney relish  
¼ cup currant jelly

1½ teaspoons sugar  
1 teaspoon vinegar

Combine all ingredients in small saucepan. Heat and stir until jelly is melted. Use as dip for ribs or shrimp.

### Sesame Baked Salmon

1 5 to 7 lb. whole salmon  
1 large onion, sliced  
Sesame seed, toasted

Juice of 1 lemon  
Melted butter  
Salt and pepper

Brush dressed salmon (or any large fish such as trout, striped bass, dolphin, etc.) with butter. Sprinkle with salt, pepper and lemon juice. Lay thinly sliced onions on top. Place fish on several thicknesses of double duty foil; add more butter around fish. Seal foil and grill over charcoal about 2 hours. Open foil and test for "doneness" with toothpick. If fish "flakes" remove lemon slices, sprinkle toasted sesame seed over fish and place on hot

1 cup rice                      2 tablespoons flour  
4 slices bacon                1 cup milk  
1 large onion, chopped      1 tablespoon curry powder  
Salt and pepper to taste

## Sweet Potato Casserole

Peel cooked potatoes and cut into 1/2" slices. Arrange in a buttered casserole, sprinkle with sugar, cloves, and butter. Add boiling water, cover and bake about 30 minutes. Add warmed Bourbon just before serving. If desired, the Bourbon may be flamed.



<i>1/2 lb. beets, sliced</i>	<i>1/4 cup wine vinegar</i>
<i>1/2 lb. sweet onion, sliced</i>	<i>1 clove garlic</i>
<i>1/3 cup olive oil</i>	<i>Salt and pepper</i>

## Rainbow Coconut Balls

Divide coconut in 4 parts and place in jar with 2 tablespoons of gelatin granules right out of the package—one flavor to a jar. Shake jars until coconut is tinted evenly, about a minute. If desired, a drop or two of appropriate food coloring may be added. Scoop ice cream into balls, roll in tinted coconut and place in freezer until firm. Pile in chilled bowl when ready to serve. 10 to 12 servings.





## ...for your home bar

This Copperstill Demijohn is ideal for home entertaining and offers a conversation piece for your parties. It contains a full half-gallon of Kentucky's finest Bourbon, custom-made by America's oldest family distillery. The handsome bottle is a replica of the copper still in which the whiskey is made. The "spout" is a convenient pourer so you will not waste a drop of this precious premium Bourbon. You will like Weller's Cabin Still.

STITZEL-WELLER DISTILLERY, LOUISVILLE, KENTUCKY  
ESTABLISHED IN 1849

THIS PACKAGE AVAILABLE ONLY IN STATES WHERE LEGAL  
86-90 PROOF KENTUCKY STRAIGHT BOURBON

# **LUAU** *Party Patter*

ALOHA	(ah-low-hah)	Hello; goodbye; love
ALOHA KAKOU	(ah-low-ha-kah-koh-oo)	Congratulations!
AE	(ah-eh)	Yes
AOLE	(ah-oh-lay)	No
HALE	(hah-lay)	house
HAPA	(hah-pah)	half; partly
HONI	(ho-knee)	a kiss
KALA	(kah-lah)	money
KAMAAINA	(kah-mah-eye-nah)	old timer, native
KANE	(kah-nay)	man; male
KAPU	(kah-poo)	keep out; forbidden
KAUKAU	(kah-oo-kah-oo)	food
KAOLA	(kah-oh-la)	to broil
LANAI	(lah-nye)	patio; porch
LEI	(lay-ee)	flower garland
LIKEPU OE	(lee-keh-poo-oh-eh)	The same to you!
LUAU	(loo-ah-oo)	native feast
MAHALO	(mah-ha-low)	thank you
MAI KAI	(mah-ee-kah-ee)	delicious; fine
MELE	(may-lay)	song
MALIHINI	(mah-lee-hee-nee)	newcomer; tourist
MUUMUU	(moo-oo-moo-oo)	straight floor-length garment
NANI WAHINE	(nah-nee-vah-hee-nay)	To a beautiful woman!
NANI	(nah-nee)	beautiful
NIU	(nee-oo)	coconut
NUI	(noo-ee)	large; great; big
OKOLE HAO	(oh-koh-lay-hah-oh)	distilled liquor
OKOLE MALUNA	(oh-koh-lay-mah-loo-nah)	Bottoms up!
ONO ONO	(oh-noh-oh-noh)	tasty; delicious
PAPALE	(pah-pah-lay)	hat
PAU	(pah-oo)	finished; done
WAHINE	(vah-hee-nay)	woman; female
WAI	(vah-ee)	water; any liquid
WELAKAHAO	(veh-lah-kah-hah-o)	To a wonderful time!



# HIBACHI *Appetizers*



The hibachi, which originated in the Pacific islands, is now one of America's most popular party accessories primarily because it is versatile and allows guests to get into the "act". Practically anything can be cooked on hibachis, but they are especially convenient for grilling appetizers and for keeping sauces, drinks or other foods hot. Here are a few ideas for your Luau.

Grilled tid-bits should be threaded on skewers, wire, or bamboo sticks. Cut meats into thin strips or cubes. Lean meats and fish should be marinated before grilling, wrapped in partially cooked bacon, or dipped in butter.

**CHICKEN LIVERS** — Skewer livers with bacon squares and small mushroom caps; dip in butter and grill.

**STUFFED SHRIMP** — Split shrimp down back; place anchovy in center; skewer, dip in butter and grill.

**YUM-YUMS** — Wrap thinly rolled oven-ready biscuit dough around Vienna sausage; skewer; brush with melted butter; grill until biscuits are golden and sausage hot.

**PICKLE ON STICK** — Spread cheese on thinly sliced Canadian bacon. Wrap meat around sweet pickle; skewer; dip in melted butter; grill until meat is lightly browned.

**COCKTAIL FRANKFURTERS** — Skewer and grill until browned.

**FRUIT KEOBS** — Make a mixture in a bowl of  $\frac{1}{4}$  cup Weller's Cabin Still Bourbon, 2 or 3 tablespoons honey, a few drops of lemon juice and a dash of cinnamon. Thread chunks of pineapple, avocado, or wedges of oranges, etc., on skewer alternating with maraschino cherries; dip in Bourbon-honey mixture and grill until hot.

**COCKTAIL BUNS** — Slice tiny cocktail buns or biscuits in half; brush with butter and place buttered side on grill to toast. Place sliced baked turkey or old ham between slices, or make a spread of blended blue cheese and anchovy.

**BOURBON PRUNES** — Soak pitted prunes several hours in Weller's Cabin Still Bourbon, but cover securely; then stuff prunes with creamed cheese and nuts, or sharp cheese and baked ham; wrap in bacon; skewer and grill until bacon is browned.

**GINGERBURGERS** — Combine 1 pound lean chopped beef with 2 tablespoons ground ginger; form into tiny hamburgers, brush with butter and broil. Serve with toasted, tiny rounds of salty rye bread.

**SARDINES HAWAII** — Marinate finger-sized sardines in soy sauce and powdered ginger; skewer, grill, and eat whole.

